

Leanne Konopelski

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CORE SKILLS

Cuisine Styles

Italian • Asian Fusion • Plant-based • Mediterranean

Kitchen Skills

Baking • Sauce-making

Operations

Catering • Supplier Negotiation • HACCP

Soft Skills

Time Management • Training • Team Leadership • Quality Control

SUMMARY

Proven Chef experienced at scaling teams and processes across startup, comfortable working cross-functionally.

EXPERIENCE

Private Chef — Kozey, Jakubowski and Green (2017 - 2019)

- Designed seasonal menu increasing revenue by 11% through optimized dish pricing.
- Catered private events for up to 138 guests with 95%+ client satisfaction.
- Maintained food cost under 31% with vendor negotiations and waste controls.
- Managed kitchen of 12 staff, implementing cross-training and reducing labor overtime.

Executive Chef — Botsford - Bechtelar (2023 - Present)

- Managed kitchen of 10 staff, implementing cross-training and reducing labor overtime.
- Catered private events for up to 169 guests with 95%+ client satisfaction.
- Maintained food cost under 24% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 15% through optimized dish pricing.

Private Chef — Stoltenberg, Gorczany and Bradtke (2015 - Present)

- Designed seasonal menu increasing revenue by 23% through optimized dish pricing.
- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.

PROJECTS

spargo - Enhanced 24 hour structure

tamisium - Grass-roots maximized conglomeration <https://firsthand-translation.biz>

EDUCATION

B.A. Hospitality Management, Grant and Sons University (2025)

CERTIFICATIONS

- Food Safety Manager
- Certified Sommelier (optional)
- HACCP Level 3